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A call for nominations to fill vacancies at the National Executive level will be going out to all Sections in November. The vacancies coming up in May 1982 are:

President Elect
Vice President

All nominations will be made through your local Section Executive and must be delivered to the Chairman of the Nominating Committee on or before January 1, 1982.

Marion Vaisey-Genser
Chairperson
Nominating Committee

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